

INFORMATION LETTER

Not for
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NATIONAL CANNERS ASSOCIATION

For Members
Only

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INFORMATION CANNERS NEED FOR 1942 TO BE MADE AVAILABLE AT CONVENTION

Large Number of Government Men to Supply Facts on Procurement, Priorities, Labor

Every canner should be present or have representatives at the Annual Convention in Chicago the week of January 25 because the program will afford an opportunity rarely offered the industry to get first-hand and detailed information upon problems that the canners must meet in planning their year's operations.

The entire program has been devised to present to those in attendance facts and figures as to what the Government expects the industry to do under conditions that now confront the country, government requirements and purchasing procedure, controls of the industry such as allocations and priorities for equipment and supplies, and labor supply problems involved in increased production of both crops and packs.

All the facilities of the Convention have been placed at the disposal of various government agencies that are carrying on war work relating to food production and procurement. These agencies will have at the Convention members of their staffs who will address the various meetings and who will likewise be available for personal consultation by canners upon their individual problems.

Programs giving all the details upon the meetings, round-table discussions, conferences, facilities for personal consultation, etc., will be mailed to all canners during the week of January 11. To enable canners to plan to make the best use of their time at the Convention, the principal features of the program are given below, in outline form:

MONDAY MORNING

Opening Session

Address: "An Estimate of the Army's Canned Food Situation."

Lt. Col. Paul P. Logan, Assistant Chief of Subsistence, War Department.

Address: "How Shall the Government Procure Its Canned Food?"

John L. Baxter, Special Adviser on Canned Foods, Food Supply Branch, Office of Production Management.

Election of Officers.

MONDAY AFTERNOON

General Session

Address: "The World War and American Business."

Judge J. Harry Covington, Counsel for National Canners Association.

Address:

Harold Rowe, Chief, Food and Food Products Section, Office of Price Administration.

TUESDAY MORNING

General Session—Labor Supply

Address: "Responsibility of the United States Employment Service in Labor Supply for War Production."

Ewan Clague, Associate Director, Bureau of Employment Security.

Address: "The Agricultural Labor Placement Program of the United States Employment Service."

F. W. Hunter, Chief, Farm Placement Section, U. S. Employment Service.

Address: "Legal Regulations in Employment of Labor."

Fairfax Leary, Jr., Associate Counsel, Purchase Division, Office of Production Management.

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CANNED FRUIT DEFINITIONS REVISED

Use of Cut-out Brix is Proposed and Names of Packing Media are Changed

Changes from "put-in" to "cut-out" Brix, as a basis for syrup classification, are made in the proposed definitions for canned peaches, apricots, pears, and cherries issued by the Federal Security Administrator and published in the January 7 issue of the Federal Register. It also is proposed to eliminate the term "medium syrup" and to require other designations. The use of fruit juice in preparing the syrup also is provided for.

The proposed amendments are based on extensive evidence which was presented to the administrator at lengthy hearings in September, 1940. Several controversial questions were raised at the hearing and the suggested revisions clarify the issues involved.

The so-called "corn sugar question" occupied a large portion of the hearing time. The proposed amendments make only minor changes in the requirements that are in the existing definitions and permit the use of corn syrup also.

Now that the proposed amendments have been announced, all interested parties have 20 days from January 8, 1942 within which to file written objections or exceptions to the proposed amendments with the Hearing Clerk of FSA. Some time after these have been received, the administrator will promulgate his amended regulations.

The full text of the proposed amended definitions and standards of identity is set forth below. The principal changes that have been made can be summarized as follows:

1. Both Dextrose and Corn Syrup May Be Used in Canned Fruits Without Label Statement:

Under the amendments, both dextrose and corn syrup may be used, in combination with sucrose, in preparing the syrups

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TUESDAY AFTERNOON**General Session—Crop Production Program and Government Needs**

Address: "The Canning Industry's Job in the Days Ahead."
Roy F. Hendrickson, Administrator, Agricultural Marketing Administration, Department of Agriculture.

Address: "Grower, Triple A, and Canner Relationships."
Carl G. Wooster, Assistant Director, Northeast Division, Agricultural Adjustment Administration.

Address:
A. E. Bowman, Chief, Sugar Section, Food Supply Branch, Office of Production Management.

Pitted Red Cherry Section

National Cherry Week:
James M. Irwin, Chairman, National Cherry Week.

Strategy Committee Report:
Karl S. Reynolds.

Address: "Statistics."
Carlos Campbell, Director, Division of Statistics, National Canners Association.

Kraut Section

Address: "The Latest in Improved Selections in the Production of Yellow-Resistant Cabbage Seed Strains for Kraut."

Dr. J. C. Walker, College of Agriculture, University of Wisconsin.

Address: "Wage and Hour Regulations."
H. Thomas Austern, of Counsel for the National Canners Association.

WEDNESDAY MORNING**Fish Canners—Panel Discussion****Members of Panel:**

Brig. Gen. J. E. Barzynski, Commanding General, Quartermaster Depot, Chicago, Ill.
Harry B. George, Consultant on Food Purchasing, Division of Purchases, Office of Production Management.
Lt. Col. Paul P. Logan, Assistant Chief of Subsistence, Office of the Quartermaster General, War Department.
E. A. Meyer, Consultant on Canned Foods, Food Supply Branch, Office of Production Management.
George M. Reynolds, Assistant Administrator, Surplus Marketing Administration.

Fruit Canners—Panel Discussion**Members of Panel:**

J. Howard Hamilton, Special Adviser, Division of Purchases, Office of Production Management.
Charles W. Hauck, Fruit and Vegetable Unit, Food Section, Office of Price Administration.
K. W. Hess, Consultant, Quartermaster Corps, San Francisco, Calif.
Joseph E. Taylor, Chief, Metal and Glass Unit, Container Branch, Office of Production Management.
Porter R. Taylor, Chief, Fruit and Vegetable Division, Surplus Marketing Administration.

Wax and Green Bean Canners—Panel Discussion**Members of Panel:**

Banks Collings, Senior Marketing Specialist, Surplus Marketing Administration.
A. C. Hoffman, Associate Price Executive, Food Section, Office of Price Administration.
Kenneth Mahrle, Consultant, Division of Purchases, Office of Production Management.

Pea Canners—Panel Discussion**Members of Panel:**

John L. Baxter, Special Adviser on Canned Foods, Food Supply Branch, Office of Production Management.
Merritt Greene, Business Analyst, Food Section, Office of Price Administration.
Donald M. Rubel, Senior Economist, Surplus Marketing Administration.
Carl G. Wooster, Assistant Director, Northeast Division, Agricultural Adjustment Administration.

Dry Bean Section—Panel Discussion**Members of Panel:**

Sylvester Smith, Principal Economist, Surplus Marketing Administration.
Joseph E. Taylor, Chief, Metals and Glass Unit, Container Branch, Office of Production Management.

WEDNESDAY AFTERNOON**Corn Canners—Panel Discussions****Members of Panel:**

John L. Baxter, Special Adviser on Canned Foods, Food Supply Branch, Office of Production Management.
Banks Collings, Senior Marketing Specialist, Surplus Marketing Administration.
Merritt Greene, Business Analyst, Food Section, Office of Price Administration.
Lt. Col. Paul P. Logan, Assistant Chief of Subsistence, Office of the Quartermaster General, War Department.

Tomato Canners—Panel Discussions**Members of Panel:**

J. Howard Hamilton, Special Adviser, Division of Purchases, Office of Production Management.
Charles W. Hauck, Fruit and Vegetable Unit, Food Section, Office of Price Administration.
E. A. Meyer, Consultant on Canned Foods, Food Supply Branch, Office of Production Management.
Sylvester Smith, Principal Economist, Surplus Marketing Administration.
John B. Wilson, Jr., Special Assistant to the Administrator, Agricultural Adjustment Administration.

Cannery Waste Disposal Conference

Round table discussion of biological filters, nitrate treatment, and general problems involved in waste disposal.

Home Economics Conference**Research Work of the National Canners Association**

Dr. E. J. Cameron, Director, Washington Research Laboratory, Washington, D. C.
Dr. J. Russell Esty, Director, Western Branch Research Laboratory, San Francisco, Calif.
Dr. Ernest D. Clark, Director, Northwest Branch Research Laboratory, Seattle, Wash.

THURSDAY MORNING

Meat Section

Address: "Government Specifications and Regulations for Canned Meats."

G. M. Lewis, American Meat Institute.

Address: "Use of Canned Meat in the Army."

Major Jesse H. White, Quartermaster Corps, Chicago.

Address: "Inhibitive Effect of Curing Agents on Anaerobic Spores."

J. Yesair and E. J. Cameron, National Canners Association.

Address: "Some Observations on the Retorting of Luncheon Meats."

O. F. Ecklund, H. L. Roberts, H. A. Benjamin, Research Department, American Can Company.

Address: "Recent Tests for Thermophilic Contamination in Cereals."

E. J. Cameron, National Canners Association.

Address: "The Relation of the External Appearance of Canned Meat to the Soundness of the Product."

G. V. Hallman, Research Department, Continental Can Company.

Monochloroacetic Acid Declared Adulterant

The Food and Drug Administration has ruled monochloroacetic acid in foods to be an adulterant. A food containing this substance, no matter in what amount, is subject to seizure under the law and its shipper to criminal prosecution.

Two questions were considered by the Administration in reaching the decision on the use of this substance in foods. First, is monochloroacetic acid an added poisonous or added deleterious substance; and second, if so, is it required in the production of the food, or can its use be avoided by good manufacturing practice?

The announcement of the Administration states that their experiments indicate that the toxicity of monochloroacetic acid is comparable to such recognized poisons as bichloride of mercury, phenol and strychnine, and that this substance must therefore be regarded as poisonous or deleterious. With reference to the second question, the Administration feels that it is only necessary to point out that for the foods for which monochloroacetic acid has been recommended there are other preservative processes now in use which do not involve the addition of adulterants.

CANNED FRUITS DEFINITIONS REVISED

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used as packing media for canned fruits. No label statement is required when these sweetening ingredients are used. These ingredients are thus placed upon an equal footing with sucrose.

The proposed amendments do, however, place a limit upon the quantity of dextrose and corn syrup that may be used. In a mixture of sucrose and dextrose, the weight of dextrose may not exceed $\frac{1}{3}$ of the combined weight of the sugar and dextrose. In a mixture of corn syrup and sugar, the weight of corn syrup may not exceed $\frac{1}{4}$ of the combined weight of these two ingredients.

2. Adjustment for Sweetness Abolished:

Under the original fruit standards, when dextrose was used, only $\frac{2}{3}$ of the percentage by weight of dextrose could be considered in computing the sucrose equivalent of the syrup in terms of Brix. This limitation was a recognition of the contention that dextrose is not as sweet as sucrose. This adjustment is abolished in the proposed amendments, however, and in computing the Brix of syrups used as packing media, dextrose and corn syrup are on an equal basis with sucrose.

3. Names of Packing Media Changed:

In the original standard the varying degrees of sirups were distinguished by the names "light," "medium," "heavy" and "extra-heavy" sirup. Under the amended standards the name of the lightest sirup is changed to "slightly sweetened water." The three heavier sirups are given the names "light," "heavy" and "extra-heavy."

4. Cut-Out Brix To Be Used:

The amended standards provide that the various sugar sirups shall be distinguished on the basis of cut-out Brix rather than on the basis of the Brix of the in-going sirup as was the case under the original definitions. The Brix measurements for the various sirups vary somewhat for different canned fruits, and are set forth in the proposed standards below.

5. New Packing Media Authorized:

The amended standards contain provisions authorizing the preparation of packing media from combinations of fruit juice and a sweetening ingredient. When a fruit juice is mixed with dry sugar, or dry sugar and dextrose, the sirup may be referred to as light, heavy, or extra-heavy "peach juice sirup" for example. If any water is used, directly or indirectly, in preparing the sirup, however, the sirup may not be referred to as a "peach juice sirup" but must be treated precisely the same as a sirup prepared wholly with water.

Full text of the proposals is as follows:

Canned Peaches

§ 27.000 Canned peaches, identity; label statement of optional ingredients.

(a) Canned peaches is the food prepared from one of the optional peach ingredients specified in paragraph (b) and one of the optional packing media specified in paragraph (c). Such food may be seasoned with one or more of the following optional ingredients:

- (1) Spice;
- (2) flavoring, other than artificial flavoring;
- (3) a vinegar;
- (4) peach pits, except in the cases of peeled whole peaches and unpeeled whole peaches, in a quantity not more than 1 peach pit to each 8 ounces of finished canned peaches; and
- (5) peach kernels, except in the cases of peeled whole peaches and unpeeled whole peaches, and except when optional ingredient (4) is used.

Such food is sealed in a container and is so processed by heat as to prevent spoilage.

(b) The optional peach ingredients referred to in paragraph (a) are prepared from mature peaches of the yellow clingstone, yellow freestone, white clingstone, or white freestone varietal group, and are in the following forms of

units: peeled whole, unpeeled whole, peeled halves, unpeeled halves, peeled quarters, peeled slices, peeled dice, peeled mixed pieces of irregular sizes and shapes. Each such form of units prepared from each such varietal group is an optional peach ingredient. Each such ingredient, except in the case of peeled whole peaches and unpeeled whole peaches, is pitted. For the purpose of paragraph (e), the names of such optional peach ingredients are the words "Yellow Cling" or "Yellow Clingstone," "White Cling" or "White Clingstone," "Yellow Free" or "Yellow Freestone," or "White Free" or "White Freestone," as the case may be, preceded or followed by the word or words "Whole," "Unpeeled Whole," "Halved," or "Halved," "Unpeeled Halves" or "Unpeeled Halved," "Quarters" or "Quartered," "Slices" or "Sliced," "Dice" or "Diced," or "Mixed Pieces of Irregular Sizes and Shapes," as the case may be.

(e) The optional packing media referred to in paragraph (a) are:

- (1) Water,
- (2) peach juice,
- (3) slightly sweetened water,
- (4) light sirup,
- (5) heavy sirup,
- (6) extra heavy sirup,
- (7) slightly sweetened peach juice,
- (8) light peach juice sirup,
- (9) heavy peach juice sirup, and
- (10) extra heavy peach juice sirup.

As used in this paragraph the term "water" means, in addition to water, any mixture of water and peach juice; and the term "peach juice" means the fresh or canned expressed juice of mature peaches, of any varietal group specified in paragraph (b), to which no water is added, directly or indirectly.

Each of packing media (3) to (10), inclusive, is prepared with a liquid ingredient and a saccharine ingredient. Water is the liquid ingredient from which packing media (3) to (6), inclusive, are prepared, and peach juice is the liquid ingredient from which packing media (7) to (10), inclusive, are prepared. The saccharine ingredient from which packing media (3) to (10), inclusive, are prepared is one of the following: sugar; or any combination of sugar and dextrose in which the weight of the solids of the dextrose used is not more than one-half the weight of the solids of the sugar used; or any combination of sugar and corn sirup in which the weight of the solids of the corn sirup used is not more than one-third the weight of the solids of the sugar used; or any combination of sugar, dextrose, and corn sirup in which twice the weight of the solids of the dextrose used added to three times the weight of the solids of the corn sirup used is not more than the weight of the solids of the sugar used; except that packing media (7) to (10), inclusive, are not prepared with any invert sugar sirup or with any corn sirup other than dried corn sirup. A packing medium prepared with peach juice and any invert sugar sirup or corn sirup other than dried corn sirup, is considered to be prepared with water as the liquid ingredient.

The densities of packing media (3) to (10) inclusive, as measured on the Brix hydrometer 15 days or more after the peaches are canned, fall within the range prescribed after each in the following list:

Number of packing medium:	Brix measurement
(3) and (7)—Less than 14°.	
(4) and (8)—14° or more but less than 19°.	
(5) and (9)—19° or more but less than 24°.	
(6) and (10)—24° or more but not more than 33°.	

(d) For the purposes of this section—

(1) The term "sugar" means refined sucrose or invert sugar sirup. The term "invert sugar sirup" means an aqueous solution of inverted or partly inverted, refined or partly refined sucrose, the solids of which contain not more than 0.3 per cent by weight of ash, and which is colorless, odorless, and flavorless except for sweetness.

(2) The term "dextrose" means the hydrated or anhydrous, refined monosaccharide obtained from hydrolyzed starch.

(3) The term "corn sirup" means an aqueous solution obtained by the incomplete hydrolysis of cornstarch, and includes dried corn sirup; the solids of corn sirup and of dried corn sirup contain not less than 56 per cent by weight of reducing sugars calculated as dextrose.

(e) The label shall bear the name of the optional peach ingredient used, as specified in paragraph (b), and the name whereby the optional packing medium used is designated in paragraph (c), preceded by "in" or "Packed in." When any of the optional ingredients permitted by one of the following specified subparagraphs of paragraph (a) is used, the label shall bear the words set forth below after the number of such subparagraph:

(1) "Spiced" or "Spice Added" or "With Added Spice," or, in lieu of the word "Spice," the common name of the spice;

(2) "Flavoring Added" or "With Added Flavoring," or, in lieu of the word "Flavoring" the common name of the flavoring;

(3) "Seasoned with Vinegar" or "Seasoned with Vinegar," the blank being filled in with the word showing the kind of vinegar used;

(4) "Seasoned with Peach Pits";

(5) "Seasoned with Peach Kernels."

When two or more of the optional ingredients specified in paragraph (a) (1), (2), (3), and (4) or (5) are used, such words may be combined as for example, "Seasoned with Cider Vinegar, Cloves, Cinnamon Oil, and Peach Kernels."

(4) Wherever the name "peaches" appears on the label so conspicuously as to be easily seen under the customary conditions of purchase, the words herein specified, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name without intervening written, printed, or graphic matter, except that the specific varietal name of the peaches may so intervene.

Canned Apricots

§ 27.010 Canned apricots—identity; label statement of optional ingredients.

(a) Canned apricots is the food prepared from one of the optional apricot ingredients specified in paragraph (b) and one of the optional packing media specified in paragraph (c). Such food may be seasoned with one or more of the following optional ingredients:

- (1) Spice;
- (2) flavoring, other than artificial flavoring;
- (3) a vinegar;

(4) apricot pits, except in the cases of unpeeled whole apricots and peeled whole apricots, in a quantity not more than one apricot pit to each eight ounces of finished canned apricots;

(5) apricot kernels, except in the cases of unpeeled whole apricots and peeled whole apricots, and except when optional ingredient (4) is used.

Such food is sealed in a container and so processed by heat as to prevent spoilage.

(b) The optional apricot ingredients referred to in paragraph (a) are prepared from mature apricots and are in the following forms of units: unpeeled whole, peeled whole, unpeeled halves, peeled halves, unpeeled quarters, peeled quarters, unpeeled slices, peeled slices, unpeeled mixed pieces of irregular sizes and shapes, peeled mixed pieces of irregular sizes and shapes. Each such form of units is an optional apricot ingredient. Each such ingredient, except in the cases of unpeeled whole apricots and peeled whole apricots, is pitted. For the purposes of paragraph (c), the names of such optional apricot ingredients are "Whole," "Halves" or "Halved," "Quarters" or "Quartered," "Slices" or "Sliced," "Mixed Pieces of Irregular Sizes and Shapes," as the case may be, preceded or followed by "Unpeeled" or "Peeled," as the case may be.

(c) The optional packing media referred to in paragraph (a) are:

- (1) Water,
- (2) apricot juice,
- (3) slightly sweetened water,
- (4) light sirup,
- (5) heavy sirup,
- (6) extra heavy sirup,
- (7) slightly sweetened apricot juice,
- (8) light apricot juice sirup,
- (9) heavy apricot juice sirup, and
- (10) extra heavy apricot juice sirup.

As used in this paragraph the term "water" means, in addition to water, any mixture of water and apricot juice; and the term "apricot juice" means the fresh or canned expressed juice of mature apricots, of any varietal group specified in paragraph (b), to which no water is added, directly or indirectly.

Each of packing media (3) to (10), inclusive, is prepared with a liquid ingredient and a saccharine ingredient. Water is the liquid ingredient from which packing media (3) to (6), inclusive, are prepared, and apricot juice is the liquid ingredient from which packing media (7) to (10), inclusive, are prepared. The saccharine ingredient from which packing media (3) to (10), inclusive, are prepared is one of the following: sugar; or any combination of sugar and dextrose in which the weight of the solids of the dextrose used is not more than one-half the weight of the solids of the sugar used; or any combination of sugar and corn sirup in which the weight of the solids of the corn sirup used is not more than one-third the weight of the solids of the sugar used; or any combination of sugar, dextrose, and corn sirup in which twice the weight of the solids of the dextrose used added to three times the weight of the solids of the corn sirup used is not more than the weight of the solids of the sugar used; except that packing media (7) to (10), inclusive, are not prepared with any invert sugar sirup or with any corn sirup other than dried corn sirup. A packing medium prepared with apricot juice and any invert sugar sirup or corn sirup other than dried corn sirup, is considered to be prepared with water as the liquid ingredient.

The densities of packing media (3) to (10), inclusive, as measured on the Brix hydrometer 15 days or more after the apricots are canned, fall within the range prescribed after each in the following list:

Number of packing medium:	Brix measurement
(3) and (7)—Less than 16°.	
(4) and (8)—16° or more but less than 21°.	
(5) and (9)—21° or more but less than 25°.	
(6) and (10)—25° or more but not more than 40°.	

(d) For the purposes of this section—

(1) The term "sugar" means refined sucrose or invert sugar sirup. The term "invert sugar sirup" means an

aqueous solution of inverted or partly inverted, refined or partly refined sucrose, the solids of which contain not more than 0.3 per cent by weight of ash, and which is colorless, odorless, and flavorless except for sweetness.

(2) The term "dextrose" means the hydrated or anhydrous, refined monosaccharide obtained from hydrolyzed starch.

(3) The term "corn sirup" means an aqueous solution obtained by the incomplete hydrolysis of cornstarch, and includes dried corn sirup; the solids of corn sirup and of dried corn sirup contain not less than 56 per cent by weight of reducing sugars calculated as dextrose.

(e) The label shall bear the name of the optional apricot ingredient used, as specified in paragraph (b), and the name whereby the optional packing medium used is designated in paragraph (c), preceded by "In" or "Packed in." When any optional ingredient permitted by one of the following specified subparagraphs of paragraph (a) is used, the label shall bear the words set forth below after the number of such subparagraph:

(1) "Spiced" or "Spice Added" or "With Added Spice," or, in lieu of the word "Spice," the common name of the spice;

(2) "Flavoring Added" or "With Added Flavoring," or, in lieu of the word "Flavoring," the common name of the flavoring;

(3) "Seasoned with Vinegar" or "Seasoned with Vinegar," the blank being filled in with the word showing the kind of vinegar used;

(4) "Seasoned with Apricot Pits";

(5) "Seasoned with Apricot Kernels."

When two or more of the optional ingredients specified in paragraph (a) (1), (2), (3), and (4) or (5) are used, such words may be combined as for example, "Seasoned with Cider Vinegar, Cloves, Cinnamon Oil, and Peach Kernels."

(6) Wherever the name "apricots" appears on the label so conspicuously as to be easily seen under the customary conditions of purchase, the words herein specified, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name without intervening written, printed, or graphic matter, except that the specific varietal name of the peaches may so intervene.

Canned Pears

§ 27.020 Canned pears identity; label statement of optional ingredients.

(a) Canned pears is the food prepared from one of the optional pear ingredients specified in paragraph (b) and one of the optional packing media specified in paragraph (c). Such food may be seasoned with one or more of the following optional ingredients:

- (1) Spice;
- (2) flavoring, other than artificial flavoring; and
- (3) a vinegar.

Such food is sealed in a container and so processed by heat as to prevent spoilage.

(b) The optional pear ingredients referred to in paragraph (a) are prepared from mature pears and are in the following forms of units: peeled whole, unpeeled whole, peeled halves, unpeeled halves, peeled quarters, peeled slices, peeled dice, peeled mixed pieces of irregular sizes and shapes. Each such form of units is an optional pear ingredient. Each such ingredient, except in the cases of peeled whole pears and unpeeled whole pears, is cored. For the purposes of subsection (c), the respective names of such optional pear ingredients are "Whole", "Halves" or "Halved", "Quarters" or "Quartered", "Slices" or "Sliced", "Dice" or

"Diced", "Mixed Pieces of Irregular Sizes and Shapes", preceded or followed, in case the units are whole or halves and are unpeeled, by the word "Unpeeled".

(c) The optional packing media referred to in paragraph (a) are:

- (1) Water,
- (2) pear juice,
- (3) slightly sweetened water,
- (4) light sirup,
- (5) heavy sirup,
- (6) extra heavy sirup,
- (7) slightly sweetened pear juice,
- (8) light pear juice sirup,
- (9) heavy pear juice sirup, and
- (10) extra heavy pear juice sirup.

As used in this paragraph the term "water" means, in addition to water, any mixture of water and pear juice; and the term "pear juice" means the fresh or canned expressed juice of mature pears, of any varietal group specified in paragraph (b), to which no water is added, directly or indirectly.

Each of packing media (3) to (10), inclusive, is prepared with a liquid ingredient and a saccharine ingredient. Water is the liquid ingredient from which packing media (3) to (6), inclusive, are prepared, and pear juice is the liquid ingredient from which packing media (7) to (10), inclusive, are prepared. The saccharine ingredient from which packing media (3) to (10), inclusive, are prepared is one of the following: sugar; or any combination of sugar and dextrose in which the weight of the solids of the dextrose used is not more than one-half the weight of the solids of the sugar used; or any combination of sugar and corn sirup in which the weight of the solids of the corn sirup used is not more than one-third the weight of the solids of the sugar used; or any combination of sugar, dextrose, and corn sirup in which twice the weight of the solids of the dextrose used added to three times the weight of the solids of the corn sirup used is not more than the weight of the solids of the sugar used; except that packing media (7) to (10), inclusive, are not prepared with any invert sugar sirup or with any corn sirup other than dried corn sirup. A packing medium prepared with pear juice and any invert sugar sirup or corn sirup other than dried corn sirup, is considered to be prepared with water as the liquid ingredient.

The densities of packing media (3) to (10), inclusive, as measured on the Brix hydrometer 15 days or more after the pears are canned, fall within the range prescribed after each in the following list:

Number of packing medium:	Brix measurement
(3) and (7)—Less than 14°.	
(4) and (8)—14° or more but less than 18°.	
(5) and (9)—18° or more but less than 22°.	
(6) and (10)—22° or more but not more than 35°.	

(d) For the purposes of this section—

(1) The term "sugar" means refined sucrose or invert sugar sirup. The term "invert sugar sirup" means an aqueous solution of inverted or partly inverted, refined or partly refined sucrose, the solids of which contain not more than 0.3 per cent by weight of ash, and which is colorless, odorless, and flavorless except for sweetness.

(2) The term "dextrose" means the hydrated or anhydrous, refined monosaccharide obtained from hydrolyzed starch.

(3) The term "corn sirup" means an aqueous solution obtained by the incomplete hydrolysis of cornstarch, and includes dried corn sirup; the solids of corn sirup and of

dried corn sirup contain not less than 56 per cent by weight of reducing sugars calculated as dextrose.

(e) The label shall bear the name of the optional pear ingredient used, as specified in paragraph (b), and the name whereby the optional packing medium used is designated in paragraph (c), preceded by "In" or "Packed in." When any optional ingredient permitted by one of the following specified subparagraphs of paragraph (a) is used, the label shall bear the words set forth below after the number of such subparagraph:

(1) "Spiced" or "Spice Added" or "With Added Spice," or, in lieu of the word "Spice," the common name of the spice;

(2) "Flavoring Added" or "With Added Flavoring," or, in lieu of the word "Flavoring," the common name of the flavoring;

(3) "Seasoned with Vinegar" or "Seasoned with Vinegar," the blank being filled in with the word showing the kind of vinegar used.

When two or all of the optional ingredients specified in paragraph (a) (1), (2), and (3) are used, such words may be combined as for example, "Seasoned with Cider Vinegar, Cloves, and Cinnamon Oil."

(4) Wherever the name "pears" appears on the label so conspicuously as to be easily seen under the customary conditions of purchase, the words herein specified, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name without intervening written, printed, or graphic matter, except that the specific varietal name of the pears may so intervene.

Canned Cherries

§ 27.030 Canned cherries—identity; label statement of optional ingredients.

(a) Canned cherries is the food prepared from one of the optional cherry ingredients specified in paragraph (b) and one of the optional packing media specified in paragraph (c). Such food may be seasoned with one or more of the following optional ingredients:

- (1) Spice;
- (2) flavoring, other than artificial flavoring;
- (3) a vinegar.

Such food is sealed in a container and so processed by heat as to prevent spoilage.

(b) The optional cherry ingredients referred to in paragraph (a) are prepared from mature, pitted or unpitted cherries of the red sour, light sweet, or dark sweet varietal group. Pitted cherries of each such group and unpitted cherries of each such group are an optional cherry ingredient. For the purposes of paragraph (c), the names of such optional cherry ingredients are the words "Red Sour" or "Red Tart", "Light Sweet", or "Dark Sweet", as the case may be, preceded or followed by the word "Pitted" in case such ingredients are pitted.

(c) The optional packing media referred to in paragraph (a) are:

- (1) Water;
- (2) cherry juice;
- (3) slightly sweetened water;
- (4) light sirup;
- (5) heavy sirup;
- (6) extra heavy sirup;
- (7) slightly sweetened cherry juice;
- (8) light cherry juice sirup;
- (9) heavy cherry juice sirup; and
- (10) extra heavy cherry juice sirup.

As used in this paragraph the term "water" means, in addition to water, any mixture of water and cherry juice; and the term "cherry juice" means the fresh or canned expressed juice of mature cherries, of any varietal group specified in paragraph (b), to which no water is added, directly or indirectly.

Each of packing media (3) to (10), inclusive, is prepared with a liquid ingredient and a saccharine ingredient. Water is the liquid ingredient from which packing media (3) to (6), inclusive, are prepared, and cherry juice is the liquid ingredient from which packing media (7) to (10), inclusive, are prepared. The saccharine ingredient from which packing media (3) to (10), inclusive, are prepared is one of the following: sugar; or any combination of sugar and dextrose in which the weight of the solids of the dextrose used is not more than one-half the weight of the solids of the sugar used; or any combination of sugar and corn sirup in which the weight of the solids of the corn sirup used is not more than one-third the weight of the solids of the sugar used; or any combination of sugar, dextrose, and corn sirup in which twice the weight of the solids of the dextrose used added to three times the weight of the solids of the corn sirup used is not more than the weight of the solids of the sugar used; except that packing media (7) to (10), inclusive, are not prepared with any invert sugar sirup or with any corn sirup other than dried corn sirup. A packing medium prepared with cherry juice and any invert sugar sirup or corn sirup other than dried corn sirup, is considered to be prepared with water as the liquid ingredient.

The densities of packing media (3) to (10), inclusive, as measured on the Brix hydrometer 15 days or more after the cherries are canned, fall within the range prescribed after each in the following list:

Number of packing medium	Brix measurement
Sweet cherries:	
(3) and (7)—Less than 16°.	
(4) and (8)—16° or more but less than 20°.	
(5) and (9)—20° or more but less than 25°.	
(6) and (10)—25° or more but not more than 35°.	
Red sour cherries:	
(3) and (7)—Less than 18°.	
(4) and (8)—18° or more but less than 22°.	
(5) and (9)—22° or more but less than 28°.	
(6) and (10)—28° or more but not more than 45°.	

(d) For the purposes of this section—

(1) The term "sugar" means refined sucrose or invert sugar sirup. The term "invert sugar sirup" means an aqueous solution of inverted or partly inverted, refined or partly refined sucrose, the solids of which contain not more than 0.3 per cent by weight of ash, and which is colorless, odorless, and flavorless except for sweetness.

(2) The term "dextrose" means the hydrated or anhydrous, refined monosaccharide obtained from hydrolyzed starch.

(3) The term "corn sirup" means an aqueous solution obtained by the incomplete hydrolysis of cornstarch, and includes dried corn sirup; the solids of corn sirup and of dried corn sirup contain not less than 56 per cent by weight of reducing sugars calculated as dextrose.

(e) The label shall bear the name of the optional cherry ingredient used, as specified in paragraph (b), and the name whereby the optional packing medium used is designated in paragraph (c), preceded by "In" or "Packed in." When any optional ingredient permitted by one of the following specified subparagraphs of paragraph (a) is used, the label shall bear the words set forth below after the number of such subparagraph:

(1) "Spiced" or "Spice Added" or "With Added Spice,"

or, in lieu of the word "Spice," the common name of the spice;

(2) "Flavoring Added" or "With Added Flavoring," or, in lieu of the word "Flavoring," the common name of the flavoring;

(3) "Seasoned with Vinegar" or "Seasoned with Vinegar," the blank being filled in with the word showing the kind of vinegar used.

When two or all of the optional ingredients specified in paragraph (a) (1), (2), and (3) are used, such words may be combined as for example, "Seasoned with Cider Vinegar, Cloves, and Cinnamon Oil."

(4) Wherever the name "cherries" appears on the label so conspicuously as to be easily seen under the customary conditions of purchase, the words herein specified, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name without intervening written, printed, or graphic matter, except that the specific varietal name of the cherries may so intervene.

MAXIMUM PRICES SET FOR SUGAR

Schedule Applies to Sales at Wholesale and Retail Outlets; Raw Cane Ceiling Raised

Direct-consumption sugars have been placed under an emergency ceiling applying to refiners and wholesalers by executive order of the Office of Price Administration.

The following maximum prices for sales by primary distributors set forth in the order are:

(a) (1) The maximum basis price for fine granulated sugar processed by continental United States cane sugar refineries shall be \$5.25 per one hundred pounds f. o. b. refinery.

(2) The maximum basis price for fine granulated beet sugar manufactured in the continental United States shall be \$5.15 per one hundred pounds f. o. b. seaboard cane sugar refinery nearest freightwise to point of destination.

(3) (i) The maximum basis price for fine granulated sugar delivered to the continental United States from offshore areas shall be \$5.20 per one hundred pounds duty-paid basis, f. o. b. United States cane sugar refinery nearest freightwise to port of entry.

(ii) The maximum price for turbinado, washed-white, or similar sugar for direct consumption delivered to the continental United States from offshore areas shall be \$5.10 per one hundred pounds duty-paid basis f. o. b. United States cane sugar refinery nearest freightwise to port of entry.

(4) The maximum basis price for direct-consumption sugars other than those sugars provided for in subparagraphs, (a) (1), (a) (2), (a) (3), and (b) (1) hereof, processed from United States mainland sugar cane, including but not limited to turbinado, plantation white and high-washed sugars, shall be \$5.15 per one hundred pounds f. o. b. seaboard cane sugar refinery nearest freightwise to point of destination.

(5) The respective maximum basis prices established in subparagraphs (a) (1), (a) (2), (a) (3) (i), and (a) (4), above, shall each be adjusted for grade and package differentials in accordance with the seller's differentials therefor published or in effect on December 1, 1941.

(6) The maximum delivered price for each of the sugars provided for in subparagraphs (a) (1), (a) (2), (a) (3), and (a) (4), above, respectively, shall be determined by applying to the respective maximum basis f. o. b. prices, as

adjusted for grades and packages, the seller's "freight applications" or "selling prepaids" published or in effect on December 1, 1941.

(b) (1) The maximum price for direct-consumption raw cane sugars of 96 degrees polarization, of domestic or foreign origin, shall be \$4.35 per one hundred pounds United States mainland shipping point, including all taxes and duty.

(2) The maximum price specified in subparagraph (b) (1), above, shall be adjusted by making allowances per pound for each degree of polarization above or below 96 degrees (fractions of a degree in proportion).

The order establishes the following maximum prices for sales of direct-consumption sugars at wholesale by persons other than primary distributors:

(a) The maximum price shall be the highest price at which the seller sold such sugars of similar grade, package, and amount to a similar purchaser during the period December 1, 1941, to December 6, 1941, inclusive.

(b) These maximum prices shall include at least the same absorption of transportation costs, and other charges, and at least the same rendition of services, as were or would have been absorbed or rendered by the seller on comparable shipments to the same place of destination during said period December 1, 1941, to December 6, 1941, inclusive.

These prices have been in effect since December 22 but OPA Administrator Leon Henderson stated on January 4 that appropriate adjustment will be made in these maximum prices on the basis of facts determined by studies of refining costs and the extent of unsold raw sugar stocks in the hands of refiners. These studies are now under way.

Maximum prices of raw cane sugar were raised 24 cents per 100 pounds by OPA on January 5, in accordance with arrangements by which United States is purchasing the 1942 Cuban crop of sugar and molasses.

OPM Issues Correction of Sugar Amendment

The Office of Production Management has issued a correction of their release reporting amendments to the sugar conservation order. The paragraph in their press release of January 2 which reads:

"Under today's amendment, a receiver who was not in business in 1940 may receive up to 85 per cent of the average monthly delivery made to him during September, October and November of 1941 or any part of that period that he was in business, provided entire months are used" should read:

"Under today's amendment, a receiver who was not in business in 1940 may receive up to 85 per cent of the average of his monthly use of resale of direct-consumption sugar during September, October and November of 1941 or any part of that period that he was in business, provided entire months are used."

Eight Million Tons Raw Sugar Needed for 1942

The Secretary of Agriculture has determined that 8,032,074 short tons, raw value, are needed to meet the sugar requirements of continental United States for the calendar year 1942. This determination, made pursuant to the Sugar Act of 1937, is based on a consumption figure for the year of 6,666,890 short tons. The regulations of the Agricultural Adjustment Administration containing this determination, dated December 31, 1941, also establish the production and import quotas for the various producing areas.

WAR REVIVES FOOD POISONING SCARES

Food and Drug Officials Explain Away False Reports of Enemy "Fifth Column" Plots

The outbreak of war already has produced its customary false rumors of food poisoning plots engaged in by the enemy. Shortly following the Japanese attack on Pearl Harbor, stories were circulated on the Pacific Coast to the effect that a mass poisoning plot was disclosed with the discovery of ground glass particles in Japanese canned crabmeat and shrimp. Some of these reports saw print in newspaper columns, a county health officer in California went so far as to place a ban on sales of canned Japanese sea foods, and the rumor actually found its way into one of the radio news broadcasts.

Recognizing this as a repetition of early incidents of the first World War, when harmless phosphate crystals in canned sea foods were falsely reported to be glass, and fearing that acceptance of domestic canned sea foods might be harmed, the Association took steps to correct the rumors. Through its Western Branch in San Francisco, city, county, and State health officers as well as Food and Drug authorities were contacted, and for two days following outbreaks of the rumors these officials issued public statements explaining the harmlessness of the crystals. Several California newspapers carried explanations made by public officials, many of whom already had taken steps to quash the rumors.

Although apparently silenced on the Coast, the rumors have cropped up in other sections of the country, and have been reported to FDA officials in Boston, Pittsburgh, Washington, and Minneapolis. To counteract them, the FDA in Washington has made available to news services the following statement of the situation:

Rumors of food being dangerously adulterated by enemy agents were rife during World War I and have been started already in World War II, even to the extent of having been reported over some broadcasting stations.

These rumors usually start when a suspicious consumer finds some glasslike crystals in a jelly or canned sea food which it is erroneously assumed are glass crystals added by an enemy agent.

The Food and Drug Administration investigates thoroughly all such rumors or reports that come to its attention and has yet to find a single instance where enemy agents have been involved in rendering commercial food harmful to health.

For instance, a woman in Tewkesbury, Mass., reported that she had found glass in a can of Japanese crabmeat. A prompt investigation by the Food and Drug Administration revealed that local authorities had found that the transparent crystals which she mistook for glass were soluble crystals of magnesium ammonium phosphate, otherwise known as struvite, which occasionally form naturally in canned sea food, whether foreign or domestic. Being soluble, they are not harmful in the small quantity found in a single can. A lady in Pittsburgh warned her brother in Washington not to eat canned shrimp because they contained glass. Actually canned shrimp is largely packed in the Gulf and Southeast States under continuous Food and Drug Administration inspection. As in canned crabmeat, struvite crystals may form in canned shrimp. These crystals, incidentally, are soluble in warm vinegar or dilute muriatic acid, a simple way to differentiate from glass, which is insoluble. Likewise tartrates in jellies sometimes form crystals that are mistaken for glass.

This is not to say that an enemy agent or fanatic might not attempt to poison commercial food. It is even possible, though not probable, that he might succeed in poisoning a small quantity. It would be difficult to do so and the risk of being caught very great. Furthermore, if he succeeded he could not be sure but that his friends rather than his enemies would consume the poisoned food.

The possibility of commercial foods being poisoned by enemy agents is so remote that it need alarm no one. An enemy agent willing to take the risk can do much more harm by other more effective methods.

False rumors that may lower civilian morale should not be spread. If there is reason to suspect that any commercial food is adulterated from any cause, the matter should be reported promptly to the Food and Drug Administration or to any State or city food official in order that an investigation may be made promptly.

The Federal Food, Drug and Cosmetic Act of 1938 and the food laws of many of the States provide effective instruments for the control of the purity and wholesomeness of the food supply of the nation. It can be stated without qualification that the food supply today is freer from harmful adulteration than at any previous time in the history of the nation.

New Aides Appointed to Consumer Division

Dan A. West, deputy director of the Consumer Division, Office of Price Administration, has announced the appointment of John H. Paswaters of Los Angeles, Charles H. Ross of Chicago, and O. H. Olson of Pasco, Washington, to the consumer representation section of the Division.

The consumer representation section will represent the Consumer Division in conferences and negotiations with other defense agencies to introduce consideration of consumer needs and other consumer interests in the development of a united war effort by civilian agencies of the Government.

Mr. Paswaters is a former advertising and merchandising expert who came to Washington after 20 years' experience in the retail field and as merchandising counsel to the Los Angeles *Examiner*.

Mr. Ross came to OPA from Sears, Roebuck and Co., with whom he was a store manager at Richmond, Va., and for the past several years buyer of household appliances. He has been serving as industrial specialist on electrical appliances, in the Price Division of OPA.

Mr. Olson, a newspaperman, is publisher of the Pasco *Herald*, a former member of the Washington State legislature, and for the past eight years has been public printer for the State of Washington.

Ickes Urges Fuel Users to Buy Supplies Now

Secretary of the Interior Harold L. Ickes on January 8 warned industries dependent upon coal and coke for fuel and raw materials that to protect their fuel supply they must act now to build up storage piles while surplus mine and transportation facilities are available, in view of the tremendous war program now gathering momentum.

He urged all users of anthracite, bituminous and coke—both industrial and domestic—to take advantage of the surplus mine and transportation capacity which will be available for a short while longer to build up their stock piles to the limit, and then do everything they can to keep them there.

DEFERMENT OF NECESSARY WORKERS

Provisions of Selective Service Regulations of Interest to Cannerymen and Growers

Food is as essential as weapons to the successful prosecution of total war. The Government has asked, and farmers and cannerymen have planned, great increases in the production of food stuffs. Their program cannot be fulfilled, however, without an adequate supply of labor. For this reason the Association believes that both farmers and cannerymen should be apprised of the provisions of the Selective Service Act and the Selective Service Regulations with respect to deferment of necessary workers in the production and processing of agricultural commodities.

Under the Selective Service Act, as amended, all males between the ages of 20 and 45 at the time fixed for their registration, are liable for training and service in the land or naval forces of the United States. But the President may provide for the deferment of those whose employment in industry or agriculture is found, in accordance with Section 10(a) (2), "to be necessary to the maintenance of the national health, safety, or interest." By reason of Section 5(c) (1) each deferment must be based upon the status of the individual involved. Blanket deferments by occupational groups or by groups of individuals in any plant or institution are expressly prohibited. Section 10(a) (2) provides that all questions and claims with respect to deferment from training and service under the Act shall be heard and determined by civilian local boards under the rules and regulations prescribed by the President. Their decisions are final, except where an appeal is taken to the Board of Appeals.

The Selective Service Regulations, as amended on January 1, 1942, contain specific provisions for the deferment of men whose continued employment is necessary to the maintenance of the national health, safety, or interest. The regulations define a registrant as a "necessary man" in industry, business, employment, agricultural pursuit, governmental service, or in any other service or endeavor, including training or preparation therefor, only when all of three conditions exist: (1) He is, or but for a seasonal or temporary interruption would be, engaged in such activity; (2) he cannot be replaced because of a shortage of persons with his qualifications or skill in such activity; and (3) his removal would cause a serious loss of effectiveness in such activity. "Necessary men" are classified by the local board as either II-A or II-B.

Class II-A is for registrants found to be "necessary men" in any employment or training, the maintenance of which is essential to the national health, safety or interest. Class II-A deferments are limited to a period of six months or less, as may be deemed necessary to secure or train a replacement for the registrant. At the expiration of the period of deferment, his classification is reopened and he is classified anew. He cannot be placed in Class II-A again unless such classification is warranted and it is shown that a reasonable but unsuccessful effort has been made during the period of deferment to secure or train a replacement. The same rule applies when the registrant appears for reclassification at the end of each successive period for which he has been classified in II-A.

Class II-B is for registrants found to be "necessary men" in any employment or training, the maintenance of which is

necessary to the war production program. Class II-B deferments are for a period of six months or less. At the expiration of the period, the registrant's classification is reopened and he is classified anew. In again classifying the registrant, the local boards are urged to take care not to impede the war production program and to classify the registrant in Class II-B for another period of six months or less, if the classification is warranted and if the registrant's employer has made a reasonable but unsuccessful effort to secure or train a replacement. The same rule applies when the registrant is again classified at the end of each successive period.

The distinction between Class II-A and Class II-B is essentially one between pursuits important to civilian well-being and those engaged in the war production program, which certainly includes food for the armed forces and for Lend-lease. Since men in Class II-A are not immediately engaged in the war production program, they must make a much stronger showing than men in Class II-B in order to obtain a second deferment.

From time to time the Director of Selective Service has issued statements of policy on the deferment of agricultural workers and skilled workers in rapidly expanding and vital defense industries. On May 24, 1941, he urged that the local boards give serious consideration to claims of men engaged in agricultural pursuits for occupational deferment from military training. In a memorandum dated December 4, 1941, he informed all local boards that domestic consumption and purchases under Lend-lease required an expanded production of certain agricultural commodities, among them commercial vegetables, as a vital part of the National Defense—now war—production program. He listed the commodities and the areas in which there were labor shortages, and requested the boards to consider the importance of the individual's skill to the particular enterprise. The Director of Selective Service also pointed out that certain individuals who were not employed by a farm or agricultural plant, were in service occupations essential to agricultural operations and might, therefore, properly be considered for occupational deferment. It might be said that processing is not clearly within this memorandum of December 4, 1941. This would, however, lose sight of the objective—expanded production of commercial vegetables for home and abroad. These products must, in large part, be canned, dried, or frozen. Expansion of the production of commercial vegetables is of sufficient importance to be considered part of the national defense program. For a full realization of that program, not only must strictly agricultural workers be deferred, but also "necessary men" engaged in processing these products.

These statements of policy merely focus the attention of the local boards to specific shortages. They do not exhaust all possibilities. Other agricultural or processing employees may fit the definition of "necessary men" under the Selective Service Regulations because of new developments in the war production program or because of peculiar local conditions.

Employers of farm workers and of workers engaged in processing farm products may assist the local boards in reconciling the competing demands of the armed forces and the forces of production by making a careful study of their personnel and requiring every skilled man and every employee in training to notify them when he receives his questionnaire. They may then file an affidavit in support of their employee's claim for occupational deferment (Form 42A).

On this form the employers will supply the local boards with data relative to the "necessity" of the registrant and will thus enable the boards to place men where they will be of the most value to the nation. Copies of Form 42A may be obtained from the local board; they should be filed within the time allowed for the registrant to return his Selective Service questionnaire.

If key employees have been inducted into active military service, they may be released if they are essential to the maintenance of national health, safety or interest, or if they are necessary to prevent impairment of the war production program, i. e., if they meet the requirements of Class II-A or Class II-B. The inducted key employee essential to the maintenance of national health, safety or interest (Class II-A), may file a written request for separation from active military service with his commanding officer. The request will be sent to the Director of Selective Service and by him to the proper local board for its investigation and recommendation. If the soldier is a key employee needed for war production (Class II-B), his former employer should submit a request for his release from service directly to the Undersecretary of War. The request must be submitted in triplicate in the form of an affidavit on the letterhead of the firm and should include the following information: Name of soldier, home address, marital status, his local board, length of time with employer and date on which he left, nature of employment, salary or wages, reason for leaving firm's employ, steps taken to obtain deferred classification, present location of soldier, previous experience of soldier prior to employment by the firm, statement in justification of classification of soldier as key employee (why former employee is so essential as to justify release from military service), and relation of soldier to any member of the firm.

Marketing Specialists Needed in USDA

Increased activities in the Agricultural Marketing Service of the Department of Agriculture have been brought about by the enlarged production goals for 1942 and marketing specialists are needed for both defense and regular assignments. The Civil Service Commission has announced an examination through which additional personnel will be recruited. Applications must be filed with the Commission not later than February 16.

The examination covers two grades—assisting marketing specialist (fresh or canned fruits and vegetables) at \$2,600 a year, and junior marketing specialist (canned fruits and vegetables, dairy products, fresh fruits and vegetables live-stock, and poultry and eggs) at \$2,000 a year. Copies of the announcement, giving particulars of qualifications and requirements, may be obtained from the Commission or from any first or second-class post office.

D. J. McIlree Dies Suddenly in Chicago

D. J. McIlree, chairman of the Beet and Carrot Section of the National Canners Association, died suddenly from a heart attack at his son's home in Chicago, December 26. He had suffered from heart trouble for the past two years. Mr. McIlree was manager of two Wisconsin canneries—Falls Canning Co., Inc., Oconto Falls, and the Pulaski Canning Co., at Pulaski.

Milk Packers Promised Full Supply of Cans

Members of the newly appointed Dairy Industries Advisory Committee at their first meeting in Washington, January 6, were told they would get all the cans for which they can produce food by Joseph R. Taylor, assistant director of the Containers Branch of the Office of Production Management, according to an OPM press release. Walter C. Shorter, director of the Branch, pointed out the necessity of elimination and substitution wherever possible because of the shortage of all kinds of containers.

Dr. O. E. Reed, chief of the Bureau of Dairy Industry of the U. S. Department of Agriculture, said that reports from 97 per cent of the industry indicate that the goal set last fall by the Secretary for the production of 125,000,000,000 pounds of milk will be reached.

These and other government officials addressed not only the Advisory Committee but also a meeting of 120 representatives of the industry who had presented the nominations for committee membership and discussed a wide range of dairy industry problems.

Unsold Stocks of Canned Salmon

Unsold stocks of canned salmon on December 31, 1941, amounted to 650,001 actual cases, as compared with 959,885, cases on December 31, 1940, and 976,980 cases on November 30, 1941, according to statistics compiled by the Association of Pacific Fisheries.

The 1941 figures shown in the table below, which present detail on unsold stocks, are based on reports from 87 companies, and the 1940 figures on reports from 84 companies:

Grades or varieties	Tails (1 lb.)	Flats (1 lb.)	Halves (8 doz.)	Total	
				Dec. 31, 1941	Dec. 31, 1940
Chinooks or Kings:	Cases	Cases	Cases	Cases	Cases
Fancy Red.....	1,394	3,237	16,893	21,524	49,106
Standard.....	1,973	2,309	27,404	31,686	25,139
Pale.....	4,880	994	9,176	14,960	6,480
White.....	23,961	396	5,204	29,561	2,462
Puget Sound Sockeyes.....	1,040	6,762	32,712	40,514	37,737
Alaska Reds.....	20,549	6,405	600	27,554	225,552
Cohos, Silvers, Medium Reds.....		441	5,189	5,630	173,269
Pinks.....	353,224	419	2,382	355,925	373,299
Chums.....	111,866		4,996	116,862	58,213
Bluebacks.....			600	600	572
Steelheads.....	38		5,147	5,185	8,066
Totals.....	518,925	20,873	110,203	650,001	959,885

* Does not include Coho tails.

Holland Heads Wage Hour Division

Thomas W. Holland, who has been director of the Research and Statistics Branch, has been appointed administrator of the Wage and Hour Division of the Department of Labor. He has been acting administrator since the transfer of Baird Snyder to the Federal Works Agency.

Mr. Holland came into government service after teaching economics at the Universities of North Carolina and Rutgers. He was New Jersey compliance director under the National Recovery Act and served as special attorney for the National Labor Relations Board. In the Department of Labor he was consumers project director and chairman of the Public Contracts Board before taking over supervision of the Research and Statistics Branch in 1940.

PRESIDENT CALLS FOR 56 WAR BILLIONS

Executive's Annual Budget Message Overshadows Senate Debate on Price Control Bill

The President's address to Congress January 6 and his budget message the following day overshadowed Senate debate of price control and House passage of a \$100,000,000 civilian defense authorization. In his state-of-the-nation address the President announced that our war program for the fiscal year commencing July 1 will cost \$56,000,000,000—more than half the estimated annual national income. Production for war, the President said, is based on men and women and on metals and raw materials—steel, copper, aluminum, zinc, tin. Civilian use of these products, he pointed out, will have to be cut still further, and, in many cases, completely eliminated.

The President curtly identified the budget for the fiscal year ending June 30, 1943, as "a war budget." An initial request is made for a war appropriation of \$13,600,000,000. Large supplemental requests will be made as the funds can be transferred into war production, the message stated.

In the Senate consideration of the House-approved price control measure two major issues developed. These issues were whether controls should be in the hands of a single administrator, or divided between an administrator and a board of five, and whether the control over agricultural prices should be placed in the administrator or be made subject to transfer to the Secretary of Agriculture. In a message to Senate leaders the President stated on January 8 that he hoped no provision would be adopted that would divide control over prices.

The bill, in the form in which it was reported to the Senate January 2 by the Banking and Currency Committee, provides for an Office of Price Administration under direction of an administrator having authority to issue price and rent regulations. According to the Committee report, the bill guarantees individuals an opportunity to be heard in opposition to administrative regulations and establishes an emergency court of appeals. The Court might set aside and enjoin price and rent regulations and other regulations that are not in accordance with law or are arbitrary or capricious. The membership of this court would be designated from the Federal district and circuit courts by the Chief Justice of the United States. The court might examine the grounds, economic data, and other facts upon which the administrator acted in establishing a price or rent regulation to determine whether reasonable judgment was exercised, whether the administrator acted in accordance with the statute, and whether accepted standards of due process of law were followed in the promulgation of the regulation.

Enforcement provisions of the bill place broad investigatory powers in the administrator, provide for a licensing system, civil actions to recover damages in the amount of \$50 or treble the amount of the overcharge, suits to enjoin violations, and criminal prosecutions. The criminal penalty for a violation of the act or regulations might be a fine of not more than \$5,000, imprisonment not to exceed one year, or both.

The Committee bill, like the House bill, contains no controls over wages. However, the Committee proposed in the reported bill that Congress, as a matter of policy, direct the Government departments and agencies dealing with wages to work toward a stabilization of prices and costs of production.

In connection with the controversial limitations on the authority of the administrator to set price ceilings on agricultural products, the Committee recommended that no maximum price be established below (1) the market price equivalent to 110 per cent of the parity price, or (2) the price on October 1, 1941. The further alternative contained in the House bill that no price on farm products be established below the average price for the period July, 1919 to June, 1929 was eliminated by Committee action.

The Senate interrupted the debate on price control long enough on January 7 to pass a bill giving the President authority, by proclamation, to advance or retard the standard time of each zone or any part thereof by as much as two hours. William S. Knudsen, Director General of the Office of Production Management, said it is estimated that national daylight saving time would save 500,000 kilowatts each year. Federal legislation, he reported, is essential in order to make the time uniform in all States.

January Tire and Tube Quotas Specified

State and county quotas of new tires and tubes for which local rationing boards can issue purchase certificates during January have been announced by the Office of Price Administration. The quotas are designed to fulfill essential needs of operators of vehicles on the eligible classification list. The eligible list was published in the January 3 INFORMATION LETTER.

Total January quotas for the 48 States, the District of Columbia, Alaska, Puerto Rico, and Hawaii are: Passenger cars, motorcycles, and light trucks—114,191 tires and 95,580 tubes; trucks and busses—242,783 tires and 202,966 tubes.

OPA has established a unit to make interpretations of the regulations issued in connection with tire and tube rationing and is issuing such interpretations frequently in question and answer form. In one of these releases it was stated that a truck used by a cannery to transport salmon to wholesale distributors is an eligible vehicle.

State Employment Offices Now Under U. S.

Federal operation of all the nation's public employment offices began on January 1. Federal Security Administrator Paul V. McNutt has announced the compliance of every State and Territorial Governor with the President's request that they authorize the transfer to the United States Employment Service of all the present personnel, records, and facilities of the State employment agencies. The newly assembled machinery for the recruitment and placement of the millions of men and women who will be needed for the production of war materials has been set in motion throughout the country, the administrator said.

OPM Urges Glass Container Simplification

Glass container manufacturers, packers, bottlers and other users of glass containers have been requested to conserve raw materials essential to war production by simplifying bottle sizes, shapes and finishes, wherever possible. The appeal was made January 5 by Lessing J. Rosenwald, chief of the Bureau of Industrial Conservation of the Office of Production Management.

Reed to Head OPM Industrial Branches

Philip D. Reed, deputy director of the Materials Division of the Office of Production Management, has been made special assistant in charge of industrial branches. Chiefs of all branches in the Division of Civilian Supply and Purchases will report to Mr. Reed, who functions as an assistant to Director General William S. Knudsen and Associate Director General Sidney Hillman.

Townson Made Head of OPM Food Branch

Appointment of Douglas C. Townson as chief of the Food Supply Branch of the Office of Production Management, was announced January 6 by Douglas C. MacKeachie, director of the Division of Purchases. He succeeds Howard B. Cunningham, who is on leave because of ill health.

Mr. Townson is president of Curtice Brothers Co., of Rochester, N. Y., canners and preservers, and has been with that company since 1923. Prior to that, after graduating from Yale in 1914, he was treasurer of J. Hungerford Smith Co. from 1914 to 1920 and with the Good Luck Food Co. from 1920 to 1923, both Rochester firms. During World War I he was in the Navy.

Mr. Cunningham will continue his connection with OPM as a consultant on foods.

SMA to Release Purchase Price of Foodstuffs

The Surplus Marketing Administration of the Department of Agriculture will start releasing on January 12, information on the prices paid for the various foodstuffs being purchased by the Federal Surplus Commodities Corporation and the SMA. The price information that will be released on January 12 will not go back beyond purchases made on January 1, 1942. As price figures are compiled for later dates, they will be released and within a short time SMA plans to issue its information on prices not later than a week after the purchase of a particular commodity has been made.

The following table presents the purchases of canned foods made during the past week by SMA and FSCC. In addition to the canned items listed, 2,138 tons of grapefruit were bought to be canned into segments.

Items	Jan. 3-Jan. 9	Mar. 15, 1941-Jan. 9, 1942
Evaporated milk	1,121,750 cases	18,664,030 cases
Chicken, boneless	61,000 pounds	5,071,604 pounds
Turkey, boneless	45,000 do	1,245,020 do
Pork	14,522,232 do	258,376,314 do

Increase Expected in Quarterly Carloadings

Freight carloadings in the first quarter of 1942 are expected to be 8.1 per cent above actual loadings in the same quarter in 1941, according to estimates just compiled by the 13 Shipper's Advisory Boards and made public by the Association of American Railroads.

On the basis of these estimates, freight carloadings of 28 principal commodities will be 6,054,328 in the first quarter of 1942 compared with 5,601,422 for the same commodities in the corresponding period of 1941.

Carloadings of canned foods, estimated for the first quarter of 1942, are placed at 60,510, a 9.3 per cent estimated increase over the actual 55,346 carloadings of the first quarter of 1941.